

stations or systems shall be in one continuous length and be supported off the floor at all times. The opening through which tygon tubing enters the milk room shall be provided with a closure which is to be kept closed when the transfer unit is not in use. Equipment for mechanically air drying the tygon tubing shall be provided. The pouring station receptacle shall be of smooth stainless steel and be equipped with an overlapping self-closing cover. The receptacle shall be mounted off the floor on a readily cleanable stainless steel framework and be washed and stored in the milk room. Wire mesh or materials which are not readily cleanable may not be used as a support for the filter medium.

5. The claw or milk cup shall be designed so that cleaning and sanitizing solutions will drain when the claw or milk cup is in the cleaning and sanitizing position.

6. A bucket type milking machine shall be provided with a check valve or other device which will prevent moisture or any contaminating substance from entering the milk from the vacuum system. The movable portion of the check valve shall be of one piece construction or the parts shall be bonded together.

(b) Department approval is not required prior to the installation, reconstruction or alteration of milking or milk handling systems and equipment, except that upon completion of the installation, the installer shall furnish the purchaser with a signed written statement certifying that the equipment as installed is in full compliance with this subsection.

*Note:* Tanks which conform to the "3-A Sanitary Standards" and milking and milk handling equipment which conform to the "3-A Accepted Practices for the Design, Fabrication and Installation of Milking and Milk Handling Equipment", published by the International Association of Milk, Food and Environmental Sanitarians, Inc. in the Journal of Milk and Food Technology will meet the requirements of this section.

*History:* Cr. Register, December, 1960, No. 60, eff. 1-1-61; renum. (1) to be (1) (a); cr. (1) (b); am. (12) (a), Register, July, 1967, No. 139, eff. 8-1-67; renum. (9) to be (9) (a) and am. cr. (9) (b), Register, May, 1968, No. 149, eff. 6-1-68; am. (11), Register, February, 1971, No. 182, eff. 3-1-71; cr. (14), Register, December, 1972, No. 204, eff. 1-1-73.

### Procurement

**Ag 30.04 Warning notice.** No producer, after receiving written notice from the department specifying insanitary conditions disclosed by an inspection of his farm premises and that the milk or cream therefrom is of undergrade sanitary quality or is otherwise insanitary, shall continue to sell or deliver milk or cream to any plant unless the insanitary conditions have been corrected by such producer and the milk or cream is not of undergrade sanitary quality.

*History:* Cr. Register, December, 1960, No. 60, eff. 1-1-61.

**Ag 30.05 Identification of adulterated milk.** The department will identify any adulterated or insanitary milk or cream by tagging the container thereof and adding thereto a harmless food color to prevent its being used as human food. The plant operator shall identify adulterated or insanitary milk or cream which it finds by tagging the container thereof.

*History:* Cr. Register, December, 1960, No. 60, eff. 1-1-61; am. Register, March, 1977, No. 255, eff. 4-1-77.

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**Ag 30.06 Transportation.** (1) Persons engaged in the business of hauling milk or cream in cans to plants shall use vehicles having attached covered van bodies; except a substitute vehicle, wherein the product is covered, may be used during the period that a temporary gross weight restriction is imposed for any highway which must be used to obtain the milk or cream. Nothing which may contaminate the milk or cream shall be hauled with the milk, cream or containers therefor. When skim milk, buttermilk or whey is being transported to the producers in the same vehicle used to transport milk or cream, the skim milk, buttermilk or whey shall be contained in a tank outside of the milk enclosure or in a sealed tank within the enclosure. Such sealed tank shall have exterior inlets and outlets. Cans used for the transportation of milk or cream shall not be used for the transportation of skim milk, buttermilk or whey to producers. No person transporting milk or cream shall unload any of the cans of such milk or cream, or any part thereof, at any place other than a plant unless such unloading point is enclosed to protect the milk or cream from extreme heat or cold and from dust or other contamination.

(2) Truck transport tanks, including sanitary piping, fittings and pumps, shall be cleaned and subjected to bactericidal treatment at least once each day. If the tank is not to be used immediately for the pick-up of another load of milk, it shall be washed promptly and given bactericidal treatment prior to use. The outside of the tank truck shall be maintained in a clean condition. Outside fittings and openings shall have metal dust covers. Effective January 1, 1963, tanks shall be cleaned in an enclosed heated room having an impervious, drained floor, equipped with warm water under pressure.

*History: Cr. Register, December, 1960, No. 60, eff. 1-1-61.*

**Ag 30.07 Bacteriological and sediment testing.** (1) Every plant operator shall examine by sight and smell all milk and cream received by him. Bacteriological and sediment tests to determine the sanitary quality of such milk or cream shall be conducted at least once each month. Test results of all tests made of a producer's milk or cream shall be furnished the producer within 30 days after the test is completed. Prior to receiving a producer's first delivery the plant operator shall conduct bacteriological and sediment tests of his milk or cream, unless such producer has furnished a copy of his test records for the past 90 days from another plant, as required by section Ag 30.10 (2), showing that his milk or cream was not of undergrade sanitary quality during such 90-day period. Screening tests for the detection of mastitis may be conducted at any time and results reported to the producer if evidence of abnormal milk is found.

(2) Bacteriological tests may be the resazurin, bacterial plate count or direct microscopic clump count tests. The milk or cream is of undergrade sanitary quality:

(a) If the resazurin test discloses any samples which are pink or white at the end of 1 hour's incubation; or

(b) If the bacterial plate count or direct microscopic clump count tests disclose any sample having a bacterial count in excess of 2,000,000 per milliliter.

(3) (a) Sediment tests to determine the sanitary quality of milk or cream in cans shall be conducted by drawing the head of the tester

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across the bottom of the can, simultaneously with the upstroke of the plunger. The tester shall be an off-bottom type of one pint capacity. If any can of milk or cream is found to be of undergrade sanitary quality, every can of the producer's milk or cream shall be

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